

Wok



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10 Easy Wok Recipes for Everyday

Our PS electric wok is a portable kitchen appliance, which you can use for cooking stir-fries, braising, deep-frying, steaming, sauces, and even soups. It has a deep bowl-shaped pan and electric heating base.

The electric wok is equipped with adjustable temperature controls to set the temperature appropriate for different recipes. The durable non-stick bowl has deep walls and a large capacity to cook anything you want, starting from Chinese or any other Asian cuisine to scrambled eggs, potato chips, and fresh-tasting veggies.

Besides, an electric wok is a highly portable gadget, and you can quickly bring it to cook outdoors, which is incredibly convenient during hot summer days.

Our woks are very easy to clean and maintain. Since they are made of non-stick material, the food does not stick on the sides.

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Stir-Fried Garlic Shrimps



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Ingredients:

¼ cup soy sauce
Three minced garlic cloves
3 tbsp brown sugar
1 tsp sesame oil
1 pound peeled shrimps
1 sliced red pepper
1-2 shredded carrots
¾ chicken broth
1 tsp cornstarch
2 cups broccoli florets
1 cup peas
Sliced green onion

Directions:

1. In a bowl, whisk the soy sauce, garlic, brown sugar, and sesame oil.
 2. In a skillet, add the shrimp, peppers, and carrots. Pour the sauce on top. Cook for about 2-3 minutes.
 3. In a bowl, mix the chicken broth and cornstarch, whisk well, and add it to the skillet with the broccoli and peas.
- Cook for 3-5 minutes, occasionally stirring until the broccoli is tender. Serve with chopped green onions. Add rice as garnish if necessary.

Wok

recipe 1



Pineapple Chicken



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Ingredients:

3 tbsp soy sauce
3 tbsp olive oil
½ tsp paprika
salt
1 pound chicken breast
1 red pepper
1 bunch scallions
1 can pineapple chunks
1 tbsp cornstarch

Directions:

1. In a bowl, mix soy sauce, 2 tbsp olive oil, paprika, and salt. Add chicken cut in strips and put aside to marinate.
2. In a wok, heat 1 tbsp of olive oil, add chopped red pepper, and stir-fry for 3 minutes.
3. Add scallions and cook for two more minutes.
4. Remove the chicken from the marinade and place it in the wok. Cook occasionally, stirring for 10 to 15 minutes.
5. In a bowl, mix pineapple juice and cornstarch. Add pineapple chunks to the wok and cook for 3 minutes. Stir in the pineapple juice mixture and simmer until the sauce has thickened.

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recipe 2



Thai Basil Chicken



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Ingredients:

1 pound ground chicken
3 tbsp oil
3 holland chilies
3 sliced shallots
5 cloves sliced garlic
2 tsp honey
2 tbsp soy sauce
1 tbsp fish sauce
1/2 cup chicken broth
basil

Directions:

1. Place oil, chilies, shallots, and garlic in a wok (high heat). Stir fry for 1-2 minutes.
2. Add the ground chicken and stir fry for several minutes.
3. Add the sugar, soy sauce, and fish sauce. Stir-fry for another minute and stir in the broth.
4. Add the basil, and serve over rice.

Wok

recipe 3



Stir-Fried Chicken with Mushrooms



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Ingredients:

For the Chicken:

½ pound sliced chicken breast
1 tbsp egg white
2 tsp cornstarch
2 tsp Chinese rice wine
¼ tsp kosher salt
6 cups water
1 tsp vegetable oil

For Stir Fry & Sauce:

½ pound sliced mixed mushrooms
1 tsp cornstarch
1 tsp sesame oil
2 tsp oyster sauce
1 tsp soy sauce
1 minced clove garlic
2 tbsp water
2 tbsp vegetable oil
¼ cup dried wood ear mushroom
(pre rehydrated in water for 15 minutes)
cooked white rice

Directions:

1. In a bowl, mix egg white, cornstarch, rice wine, and salt. Marinate the chicken in this mixture for 30 minutes in a fridge.
2. Fill your wok with water, bring to a boil and add oil. Place chicken and cook it until the meat gets white (40 seconds). Drain the chicken and wipe the wok clean.
3. In a bowl, combine cornstarch, sesame oil, oyster sauce, soy sauce, garlic, and water.
4. Place 1 tbsp oil in the wok over high heat until smoking. Place the mushrooms and add some salt. Cook, stirring occasionally for 3 minutes. Add rehydrated wood ear mushrooms and cook for 5 minutes more. Place the mushrooms on a plate and clean the wok.
5. Heat 1 tbsp oil in the wok over high heat until smoking. Place the chicken and stir-fry for 2 minutes. Add the mushrooms, sauce and stir fry for several minutes. Serve with white rice.

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recipe 4



The General Tso's Chicken



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Ingredients:

For the Marinade:

1 pound chicken thighs
1 egg
2 tbsp dark soy sauce
2 tbsp Shaoxing wine
2 tbsp 80-proof vodka
¼ tsp baking soda
3 tbsp cornstarch

For the Dry Coating:

½ cup flour
½ cup cornstarch
½ tsp baking powder
½ tsp kosher salt

For the Sauce:

3 tbsp dark soy sauce
2 tbsp Shaoxing wine
2 tbsp Chinese rice vinegar
3 tbsp chicken stock
4 tbsp sugar
1 tsp sesame seed oil
1 tbsp cornstarch
2 tsp peanut oil
2 tsp minced garlic
2 tsp minced fresh ginger
2 tsp minced scallion bottoms + 8 scallions (white parts only)
8 small dried red Chinese chilies

Directions:

1. Marinate the chicken: in a bowl, whip eggs thoroughly, add soy sauce, wine, and vodka. Put aside half of marinade. Add baking soda, cornstarch, and chicken. Stir well.
2. In a bowl, mix flour, cornstarch, baking powder, and salt. Add the reserved marinade and stir well.
3. In another bowl, mix soy sauce, wine, vinegar, chicken stock, sugar, sesame seed oil, and cornstarch.
4. In a wok, place oil, garlic, ginger, minced scallions, and red chilies and stir-fry over medium heat for 3 minutes.
5. Add the sauce mixture from Step 3 and cook for 1 minute, stirring occasionally. Add scallion segments.
6. Add the chicken and cook for 4 minutes until the meat becomes crispy.
7. Serve with white rice.

Wok

recipe 5



Stir-Fried Beef with Broccoli

Ingredients:

For the Beef and Marinade:

¾ pound beef flank steak
½ tsp soy sauce
½ tsp Shaoxing wine
2 tsp vegetable oil
½ tsp cornstarch
½ tsp kosher salt
¼ tsp sugar
¼ tsp ground white pepper

For the Sauce:

2 tbsp water
1 tsp sesame oil
2 tsp oyster sauce
1 tsp soy sauce
1 tsp cornstarch

For the Stir-Fry:

½ pound Chinese broccoli
2 tbsp vegetable oil
2 sliced shallots
8 cloves chopped garlic
cooked white rice

Directions:

1. Marinate the beef: in a bowl, mix the sliced beef with all marinade ingredients. Stir well and let rest for 30 minutes.
2. Prepare the sauce: In a bowl, mix all sauce ingredients.
3. Cook Stir-Fry: Pour water in a wok (halfway), add salt, and bring to a boil. Transfer Chinese broccoli and cook for 1 minute. Drain and set aside.
4. Clean the wok dry, add 1 oil and heat until smoking. Place the beef and cook for 1 minute without flipping. Cook for 2 minutes stirring continually. Set aside.
5. Heat oil until smoking. Place shallots and garlic and stir fry for 1 minute. Place Chinese broccoli and stir-fry for 1 minute. Add salt.
6. Add the beef, stir in the sauce. Cook for about 1 minute until the sauce thickens.
7. Serve with white rice.

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recipe 6



Singapore Noodles



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Ingredients:

1/4 pound shrimp	1/4 tsp ground white pepper
1/4 pound Chinese roast pork	1/4 tsp sugar
2 tbsp + 4 tsp vegetable oil	2 beaten (with salt) eggs
2 1/2 tsp Asian fish sauce	1/4 sliced onion
1 bundle dried rice stick noodles	1/2 sliced red bell pepper
2 minced cloves garlic	12 snow peas
1 tsp soy sauce	1/2 sliced carrot
1 tsp Shaoxing wine	1 tbsp curry powder
	Kosher salt
	2 sliced scallions
	2 tsp toasted sesame oil

Directions:

1. In a bowl, place shrimp, 1 tsp oil and 1/2 tsp fish sauce. Stir well and set aside.
2. In a bowl, place rice noodles and pour in boiling water. Rest for 5 minutes. Drain noodles, rinse with cold running water. Cut the noodles in half.
3. In a bowl, add garlic, soy sauce, Shaoxing wine, white pepper, sugar, and 2 tsp fish sauce. Stir well.
4. In a wok, add 1 tsp oil and heat until smoking. Add eggs and cook undisturbed for 10 seconds. Break the eggs into small pieces, then set aside.
5. In a clean wok, add 2 tsp oil and heat until smoking. Place shrimp and stir-fry for 30 seconds. Add roast pork and onion and stir-fry for 30 seconds. Add red bell pepper and snow peas and stir for 30 seconds, then add diced carrots. Add 1 tsp curry powder and salt, and stir well.
6. Transfer the wok contents into a bowl with eggs from Step 4.
7. In a clean wok, add 2 tsp oil and heat until smoking. Add the rice-stick noodles and stir-fry for a minute. Pour in the sauce and 2 tsp curry powder. Place egg, shrimp, roast pork, and vegetables in the wok and stir-fry for 30 seconds. Add salt and remove from heat.
8. Add scallions, sesame oil and stir thoroughly.
9. Serve in a large bowl.

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recipe 7



Fried Rice



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Ingredients:

2 cups cooked white rice
2 tbsp vegetable oil
1 chopped onion
1 diced carrot
2 sliced scallions
2 minced cloves garlic
1 tsp soy sauce
1 tsp roasted sesame oil
Kosher salt and ground white pepper
1 egg
4 ounces frozen peas

Directions:

1. Place the cooked rice in a bowl.
2. Heat ½ tbsp oil in a wok over high heat until smoking. Place half of the rice and cook for about 3 minutes, stirring constantly. Place the contents of the wok in a bowl.
3. Do the same with the other half of the rice.
4. Transfer all the rice in the wok and leave a space in the center. Add ½ tbsp there. Place onion, carrot, scallions, and garlic and cook for 1 minute, stirring occasionally. Add soy sauce, sesame oil, salt and white pepper. Toss gently.
5. Push the rice aside, add oil, salt and break the egg. With a spatula scramble the egg, then combine the egg and the rice together.
6. Place frozen peas and continue to stir until every grain of rice is separate.

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recipe 8



Kung-Pao Chicken



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Ingredients:

For the Chicken:

1 ½ pounds chicken thighs
kosher salt, ground white pepper
1 tsp dark soy sauce
1 tsp Shaoxing wine
½ tsp sugar
½ tsp roasted sesame oil
½ tsp cornstarch

For the Stir-Fry:

1 tbsp dark soy sauce
1 tbsp Shaoxing wine
1 tbsp white vinegar
2 tbsp chicken stock
1 tbsp sugar
1 tsp roasted sesame oil
2 tsp cornstarch

3 tbsp peanut oil
2 red bell peppers (green & red)
2 stalks celery
½ cup roasted peanuts
2 minced cloves garlic
2 tsp minced fresh ginger
1 scallion
8 small dried red chilies

Directions:

1. Marinate chicken with salt, pepper, soy sauce, wine, sugar, sesame oil, and cornstarch.
2. In a bowl, mix soy sauce, wine, vinegar, chicken stock, sugar, sesame oil, and cornstarch.
3. In a wok, place chicken and stir fry for 3 minutes on large heat. When ready, set aside.
4. Clean the wok and stir fry bell peppers with celery for 1 minute. Add peanuts and mix well.
5. In the center of a wok, place garlic, ginger, scallions, and dried chilies. Cook for 30 seconds. Transfer the chicken to the wok and mix well. Stir in sauce and stir fry for about 1 minute longer.

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recipe 9



Stir-fried Shrimps with Broccoli



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Ingredients:

¼ cup chicken broth
2 tbsp rice vinegar
2 tbsp low-sodium soy sauce
2 tsp cornstarch
½ tsp dark sesame oil
¼ tsp ground red pepper
1 tbsp canola oil
1 tbsp minced fresh ginger
1 tbsp minced garlic
1 pound large shrimp
salt
4 cups broccoli florets
1 sliced onion

Directions:

1. Place chicken broth, vinegar, soy sauce, cornstarch, sesame oil, and red pepper in a bowl.
2. Stir-fry ginger and garlic in the wok over medium-high heat for 30 seconds.
3. Add the shrimps to the wok, sprinkle with some salt, and stir-fry for 3 minutes. Put the shrimps aside.
4. Stir fry broccoli and onion for 4 minutes. Add the shrimps and broth. Cook for 1 minute, stirring constantly.

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recipe 10



Welcome to our guide into preparing all sorts of Chinese dishes using our versatile Electric Wok that will help you to cook your favorite restaurant meals at home.

Forget about extra salt, oil, or fatty foods!

Our cookbook provides easy-to-follow, step-by-step directions that will teach you how to cook mouthwatering stir-fried veggies, shrimp, and chicken.

We have tried to include only simple, affordable ingredients that don't require lengthy prep work and can add variety to your daily diet.